



CRISPY HOT HONEY CHICKEN

with Roasted Carrots and Chive Mashed Potatoes



HELLO HOT HONEY

A sweet and spicy condiment that will satisfy heat-lovers

PREP: 10 MIN | **TOTAL: 35 MIN** | **CALORIES: 670**



Carrots



Chives



Panko Breadcrumbs
(Contains: Wheat)



Sour Cream
(Contains: Milk)



Yukon Gold Potatoes



Fry Seasoning



Chicken Cutlets



Hot Honey

START STRONG

In step 5, you'll be shallow-frying chicken. This is the key to developing a golden, crunchy crust. A couple of tips for nailing it: use very hot oil (i.e. shimmering) and don't crowd the pan (keep cutlets a few inches apart so they don't steam).

BUST OUT

- Peeler
- Medium pot
- Strainer
- Aluminum foil
- Baking sheet
- Vegetable oil (1 tsp + more for frying)
- Butter (1 TBSP | 2 TBSP)
(Contains: Milk)
- Kosher salt
- Black pepper
- Paper towels
- Large pan
- Potato masher

INGREDIENTS

Ingredient **2-person** | **4-person**

- Carrots **3** | **6**
- Yukon Gold Potatoes **12 oz** | **24 oz**
- Chives **¼ oz** | **¼ oz**
- Fry Seasoning **1 TBSP** | **1 TBSP**
- Panko Breadcrumbs **½ Cup** | **1 Cup**
- Chicken Cutlets* **10 oz** | **20 oz**
- Sour Cream **4 TBSP** | **8 TBSP**
- Hot Honey **¾ oz** | **1½ oz**

* Chicken is fully cooked when internal temperature reaches 165 degrees.

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

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1 PREP

Adjust rack to upper position and preheat oven to 425 degrees. (**TIP:** For crispier carrots, place a foil-lined baking sheet inside the oven while it preheats.) **Wash and dry all produce.** Peel **carrots**, then cut into ½-inch-thick pieces on a diagonal. Dice **potatoes** into ½-inch pieces. Thinly slice **chives**.



4 BREAD CHICKEN

Combine **panko** with remaining **Fry Seasoning** and a big pinch of **salt** and **pepper**. Pat **chicken** dry with paper towels. Season all over with salt and pepper. Brush chicken all over with half the **sour cream**. Working one piece at a time, coat chicken on both sides with panko mixture, pressing to adhere.



2 COOK POTATOES

Place **potatoes** in a medium pot with enough **salted water** to cover by 2 inches. Boil until tender, about 15 minutes. Reserve **¼ cup cooking water** (½ cup for 4 servings), then drain and return potatoes to pot.



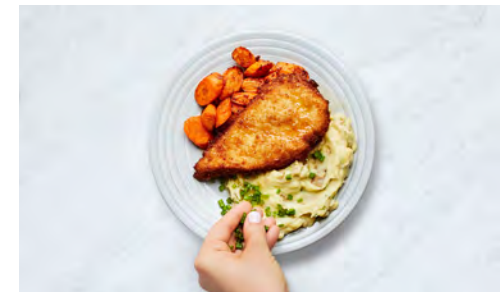
5 FRY CHICKEN AND MASH POTATOES

Heat a ¼-inch layer of **oil** in a large pan over medium-high heat. Once oil is hot enough that a pinch of breadcrumbs sizzles when added to the pan, add **chicken** and cook until panko is golden brown and meat is cooked through, 4-5 minutes per side. Transfer to a paper-towel-lined plate. To pot with **potatoes**, add remaining **sour cream**, **1 TBSP butter** (2 TBSP for 4 servings), and half the **chives**. Mash, adding splashes of **reserved cooking water** as needed, until creamy and smooth.



3 ROAST CARROTS

Meanwhile, toss **carrots** with a drizzle of **oil**, **1 tsp Fry Seasoning** (2 tsp for 4 servings), and a big pinch of **salt** and **pepper** on a foil-lined baking sheet (or the one that you preheated). Roast, tossing halfway through, until lightly browned and tender, 20-25 minutes.



6 PLATE AND SERVE

Divide **chicken**, **carrots**, and **potatoes** between plates. Drizzle **hot honey** over chicken (or serve it on the side for dipping). Sprinkle remaining **chives** over potatoes.

UN-BEE-LIEVABLE

We also love hot honey drizzled on pizza, fresh fruit, and cheese.

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